



LUNCH MENU



BREAD & OLIVES 7.95

KELLY'S GIGAS OYSTERS NATURAL / SHALLOT VINEGAR 3.50 (1) / 10.50 (3) / 21 (6) / 42 (12)

SMALL PLATES

TODAY'S SOUP HOMEMADE SAVOURY SCONE 11

BRAISED IRISH BEEF & CHEESE CROQUETTES CONFIT GARLIC & PARSLEY AIOLI 16

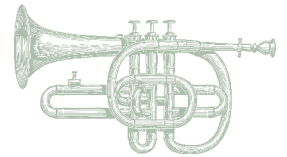
BURRATA WILD GARLIC TOAST, AGED PARMESAN, EXTRA VIRGIN OLIVE OIL 15



GRILLED NDUJA & GARLIC PRAWNS HOUSEMADE FOCACCIA 17.50

BAKED IRISH SCALLOPS

SERVED WITH GARLIC BUTTER & FRESH HERB BREADCRUMBS 3 FOR 19 | 6 FOR 38



SMOKED MOZZARELLA & AUBERGINE TORTELLONI

TOMATO FONDUE CRISPY SAGE, AGED PARMESAN 14.50 | 23

BISTRO LUNCH CLASSICS

IRISH SEAFOOD OPEN SANDWICH

HOMEMADE GUINNESS BREAD, HOWTH SMOKED SALMON, WEST CORK CRAB, SAUCE MARIE ROSE, FRIES 25

CLASSIC BEEF BURGER

WITH BACON & CHEESE, HOUSE FRIES 20

CHICKEN CAESAR

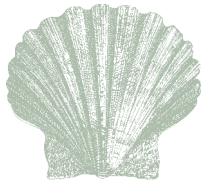
FOCACCIA CROUTONS, CRISPY BACON, CAESAR MAYO, AGED PARMESAN CHEESE 21

WILD IRISH FISH & CHIPS

MUSHY PEAS & TARTAR SAUCE 23

PRAWN & SCALLOP LINGUINI

GARLIC, CHILLI & PARSLEY 25



MAINS

FISH PIE

CREAMY FRESH AND SMOKED IRISH FISH, SPINACH, MASHED POTATO, PARMESAN AND HERB BREADCRUMBS 26

IRISH STRIPLOIN STEAK DIANE

BRANDY, CREAM AND SHALLOTS 38

CRISP CHICKEN PARMIGIANA

CRISP IRISH CHICKEN, BASIL, TOMATOES, FRESH MOZZARELLA, PARMA HAM 24



SIDES

5.50 EACH

CHAMP MASHED POTATO

GREEN BEANS ROAST ALMOND BUTTER

VICHY CARROTS WITH BUTTER & PARSLEY

FITZER'S HOUSE SALAD

APPLE CIDER VINAIGRETTE

HOUSE FRIES

PRICES IN EUROS, OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO TABLES OF 6+. SERVICE CHARGES ARE SHARED AMONGST THE TEAM WHO PREPARE & SERVE YOUR FOOD DURING YOUR VISIT. PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS. INCLUDING INTOLERANCES & ALLERGIES, WHERE POSSIBLE WE'LL ADVISE ON ALTERNATIVE DISHES. WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION BUT CANNOT GUARANTEE THAT ANY DISHES ARE ALLERGEN-FREE. OUR OLIVES CONTAIN STONES. ALL OUR BEEF IS OF IRISH ORIGIN.